

Spiced Lamb Salad



A delicious and colourful salad with Moroccan flavours. Perfect for those warm summer nights.

Ingredients

- 1 tbsp harissa paste
 - 1 tbsp yoghurt
 - 4 lamb leg steaks (540g)
 - 2 zucchinis, thinly sliced lengthways
 - 1 can of chickpeas, drained and rinsed
 - 60g baby rocket
 - 1 punnet (200g) mixed cherry tomatoes, cut in half
 - Pomegranate seeds to garnish (optional)
- Dressing
- 2 tbsp yoghurt
 - 1/2 large lemon, zested and juiced
 - 2 tbsp extra virgin olive oil

Method:

1. In a bowl, add the harissa, yoghurt, lamb steaks and season well. Let this marinate in the fridge for at least 30 minutes.
2. Preheat the barbecue or char grill on high, when smoking turn the heat down to medium and grill the zucchinis for 2-3 minutes on each side. Grill them in batches so you don't overcrowd the pan. When nicely charred on each side, transfer to a wire rack to cool.
3. Turn the char grill back to high heat, drizzle some olive oil on the lamb steaks and place them on the grill. Cook on each side for 4-5 minutes until cooked. Set aside to rest for 5 minutes before slicing.
4. To make the dressing, combine the yoghurt, lemon juice and olive oil with a whisk and season well with salt and pepper.
5. 5. To assemble, arrange rocket leaves, grilled zucchini slices, cherry tomatoes and chickpeas on a large platter. Place the sliced lamb, then top with pomegranate seeds (if using) and yoghurt dressing.